

# AUTO TRAIN DINER MENU – COACH

*Entrées include dinner roll, selected starch (unless otherwise requested), vegetable and dessert.*

## **BEEF ENTRÉE: SEARED FLAT IRON STEAK**

Seared flat iron steak cooked to medium, paired with brown horseradish sauce.  
Served with mashed potatoes and vegetable medley.

## **SEAFOOD ENTRÉE: BAKED POLLOCK**

Baked 2-4oz. portions of grilled Pollock served with rice pilaf, vegetable medley and lemon wedge.

## **CHICKEN ENTRÉE: 2 PIECE OVEN-FRIED CHICKEN & WAFFLE**

Marinated and breaded chicken paired with a pearl sugar Belgian waffle and table syrup.

## **VEGAN/VEGETARIAN ENTRÉE**

*Amy's Black Bean Vegetable Enchilada or Vegetable Pad Thai* with rice noodles sauce and mushroom bolognese lasagna. Served with vegetable medley.

## **CHEF'S SPECIAL ENTRÉE: ST. LOUIS STYLE PORK RIBS**

¼ rack of St.-Louis style pork ribs. Slow smoked and topped with a zesty BBQ sauce.  
Served with a starch of your choice and vegetable medley.

## **CHILDREN'S ENTRÉES:**

*6 Piece Trout Treasures:* Lightly breaded, whole grain rainbow trout available in three sea-riffic shapes: whales, sharks, and trout. Served with vegetable medley and mashed potatoes.

## **DESSERTS:**

*Topping Choices: chocolate syrup, raspberry fruit topping and Whipped Cream*

• Sugar Free Jell-O • New York Style Cheesecake • Vanilla Ice Cream

## **SPECIALTY DESSERT: CHOCOLATE BROWNIE SUNDAE**

Peruvian chocolate brownie made with pure cane sugar. Served with vanilla ice cream, chocolate syrup and whipped cream.



*See where the train can take you<sup>SM</sup>*